

Great Northern Products, Ltd.



Warwick, Rhode Island 02887 U.S.A.

Email: sales@northernproducts.com

Ph: 401-490-4590 Fax: 401-490-5595



Antarctic Snow Crab Meat (Centollon)

General information: Wild caught snow crab, from Chile.

Latin Name: *Paralomis granulosa*

This pristine "artisan" fishery allows for the highest quality catch possible. The crabs inhabit cold waters up to 300' deep. This inshore fishery is worked by fishermen using traps, holding the catch in seawater "tanks" aboard their 45' boats insuring that only robust live & kicking crabs are delivered to the plant (All dead crabs are discarded!).

Plant operates under full HACCP plan, and is registered with USA FDA.

Fishing season: Wild harvest, FAO catch

area: 87 (Chile, in Magellan Strait).

Fishing occurs January thru September.

Sustainability managed by SERNAP (Chilean govt. agency)

Product Available/Frozen: Product is available in cooked, frozen, meat form. Crab meat is formed into 5lb blocks, with red leg meat (40%) at top and bottom, white body meat (60%) in the middle. Block is vacuum sealed and inserted into a printed corrugated inner sleeve box.

Product has an 18 month shelf- life from production date for maximum quality characteristics. Open code dating system (Day of month, month, year - example: 04052010, May 4th, 2010).

Production flow chart available upon request.

Sensory characteristics:

Ingredients - Chile snow crab meat, salt.

Fully cooked, ready to eat.

Visually attractive bright red leg/claws meat "wrapped" around snow white shoulder meat ("sandwich packed").

Sweet natural subtle snow crab flavor.

Delicate, moist meat texture.

Warehouse Specifications:

Master Case dimensions:

17" x 12" x 7"; Gross Weight 35lbs

Pallet Configuration:

10cases per tier, 7 tiers per pallet



NUTRITIONAL VALUE (Per 100gr)

Energy(Calories)	98K/Cal	Minerals	-
Protein	13.1gr	Sodium	562mg
Fat	1gr	Potassium	-
Omega-3 fatty acids	-	Calcium	86gr
Cholesterol	60mg	Carbohydrates	-